



Brownie Ice Cream Sandwich

Adapted from [Smitten Kitchen](#)

BAH Note: Deb used 8 inch square pans to bake her brownie layers. I used 9 inch round pans, because that's what I have in my kitchen. Either one will give you thin brownie perfection. Since I used round pans, I turned a big circle into a square by cutting off the curves after the layers had been sandwiched together and frozen. Those scraps may have been nibbled on to get a quick fix when nobody was looking....what you do with them is between you and your conscience.

Be sure to smooth out the batter as much as possible in your pan. It's pretty thick and takes some gentle convincing to cover the bottom of the pan. Oh, and you need to clear space in your freezer to stash the cake pans as soon as they come out of the oven and to store your finished product.

According to Deb, *"you can store the cut sandwiches in an airtight container or bag in the freezer as-is, or individually wrapped in squares of waxed paper. They should keep for at least two months in the freezer, but good luck with that."*

- 3 ounces unsweetened chocolate, roughly chopped or broken
- 1 stick butter
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon kosher salt
- 2/3 cup all-purpose flour
- 1 1/2 pint ice cream, slightly thawed

Heat your oven to 350 degrees and line two cake pans (see note above) with baking parchment.

Melt the chocolate and butter in the microwave, cooking in 30 second increments and stirring in between. Add the sugar and stir until completely combined before stirring in the eggs and salt. Add the flour, folding it into the batter just until it disappears.

Spray your parchment lined pans with cooking spray and divide the batter between the two pans. Use a spatula or spoon to smooth the batter out in the pans and bake for approximately 12 to 15 minutes or until a tester inserted in the brownie comes out clean.

Place the cake pans on a dish towel or pot holders and transfer to the freezer for approximately 20 to 30 minutes for the brownies to cool completely and become firm. While the brownie layers cool in the freezer, set your ice cream out to thaw a bit.

Once the brownie layers have cooled, gently remove the brownie from one pan, peel off the parchment, and set the brownie on a plate. Use a paper towel to wipe the cake pan clean and line it completely with parchment, freezer paper, or plastic wrap making sure it extends up the sides. Return the brownie layer to the pan, placing the flat smooth side up facing you. Remove the brownie from the second pan, discard the parchment, and set the brownie on a plate.

Working quickly, stir your ice cream so that it is spreadable and spoon or scoop it into your prepared pan. Use a spoon or spatula to spread the ice cream into an even layer on top of the brownie. Top with the second brownie, flat side down, and cover the top of the pan with plastic wrap. Use the now empty cake pan to press down on the layers and return the stacked pans to the freezer.

Freeze for 45 minutes to 1 hour or until your sandwiches are completely frozen. Use the parchment, freezer paper, or plastic wrap extending up the sides of your pan to remove the giant sandwich from the pan, transfer to a cutting board, and cut into single servings.

brownie ice cream sandwiches was posted by wendi on 21 july 2014 at bonappetithon.com